

THOUSANDS OF TEMPTING OVEN DAINTIES DISPLAYED IN EVENING LEDGER CONTEST

Judges, Headed by Mrs. Blankenburg, Begin Examination of Bread, Cookies and Cakes Prepared by Children Seeking Prizes in Competition at Horticultural Hall. Exhibit Open to Public Friday and Saturday—Mrs. Carroll, Expert, Continues Lectures and Demonstration, in Which Interest Grows.

If you think cooking likely to become a lost art, have a look at the Evening Ledger cooking contest entries at Horticultural Hall, Broad street below Locust. You will see several thousand loaves of bread, sponge cakes, biscuits and cookies, baked by Philadelphia's future housewives and presented in the contest which will go down in the annals of cooking contests as one of the biggest events of its kind ever conducted here.

Horticultural Hall was crowded with children from 9 o'clock yesterday morning until 7 o'clock last night. When the time for the presentation of entries closed it seemed next to impossible that such a great number of children could compete in one contest.

The judging of the entries starts at 10 o'clock this morning, and it is probable that it will require the greater part of the day to complete the task. Mrs. Anna A. Carroll, the cooking expert, lecturer and demonstrator, will give her usual lecture at 2:30 o'clock this afternoon. The public is invited to hear this lecture, and if the judging is completed to have a look at the great array of entries.

EXHIBIT FRIDAY AND SATURDAY. The entries are sure to be on display to the entire public all day Friday and Saturday. The closing lecture of Mrs. Carroll's course will be delivered on Saturday, when she will speak to the children entered in the contest and girls of the cooking schools.

A special treat is being arranged for the children for that afternoon. This will be announced tomorrow. In connection with the lecture to children the announcement will be made of the winners of prizes.

Mrs. Carroll will lecture this afternoon and again tomorrow afternoon as women of the city attend lectures, as during the earlier part of the month, will be free. The lectures begin at 2:30 o'clock.

Yesterday afternoon the attendance was somewhat larger than on any previous day. It is estimated that a total of more than 600 were in the hall at various times during the course of Mrs. Carroll's talk.

During her lecture yesterday Mrs. Carroll commented upon the advisability of serving fish. She mentioned a number of kinds of fish and methods of preparing them so they will be both nutritious. She suggested the use of fish as one means of helping to keep down the cost of expenses. Her meat yesterday was flet of sole, creole style, and broiled chicken with cream dressing.

HOW TO KEEP MILK. During the course of the lecture Mrs. Carroll gave the women a special talk on the proper care of milk for all uses.

She complimented milk dealers upon the excellent and clean manner in which milk is served these days and suggested that it is not difficult to keep milk sweet during any kind of weather for at least two days. Some in the audience asked her whose milk she was using. She announced that she was using Supplee's milk.

NOTES FROM YESTERDAY'S LECTURE.

Soak spinach 20 minutes. Before soaking, wash in cold water.

It requires less time to cook the skin side of the chicken than the other. You can cook it with half the gas turned down after it starts to brown.

Keep a plate just for broiling fish. Tender fish broils easily and can be easily taken from a deep plate.

A good French dressing is made from two-thirds oil and one-third vinegar or orange juice. Always put the vinegar in first. The dressing can be saved in the bottle and you always have it on hand. A little butter, cream and flour make a fine dressing for chicken.

CALLS LECTURES INVALIDUE. Mrs. Le Baron Riesmeier, of 2814 Chester avenue, who has attended nearly every one of Mrs. Carroll's lectures, was asked yesterday to comment. She said:

"I am very happy to avail myself of this opportunity to endorse Mrs. Carroll's method, both in her use of the gas range and in demonstrations in cooking. She is most practical. Her dishes are both delectable and nutritious, as well as attractive. And I am pleased that more Philadelphia housewives are not taking advantage of these lessons given through the courtesy of the Evening Ledger. Having recently purchased a gas range for my kitchen, I have found her instructions as to the use of it invaluable. I do not see how any one, no matter how experienced in house-keeping, can help but be greatly benefited by attending these lectures. To me cooking is an art, and if every woman who is blessed with a home would see to it that the meals served to her husband and children are of the best, no matter how plain these would be less unhappiness, fewer doctor bills and healthier children."

MENU FOR THURSDAY, JUNE 19. Broiled Lobster. Sweetbread Patties. Chicken Livers en Brochette. Pineapple Salad. Boiled Dressing. Popovers. Hot Biscuits.

MENU FOR FRIDAY, JUNE 20. Philadelphia Eggs. Bechamel Sauce. Spanish Omelet. La Martina. Canada Eggs. Eggplant. Wheat Muffins. French Dressing.

TO KILL LOBSTER AND BROIL. Lobster—Have ready large kettle with warm water. Hold the lobster down, grasping him by the back. Put his head under the water and quickly cover with kettle. Simmer 20 minutes and split down the back with sharp knife. Remove the claws and head.

PRIZES FOR THE WINNERS IN BIG COOKING CONTEST.

Cabinet Gas Range, valued at about \$25, all made by Philadelphia manufacturers, will be given as first prizes as follows:

\$25 Quality Cabinet Gas Range, offered by the Roberts & Mander Manufacturing Company, for the best sponge cake.

\$25 Quality Cabinet Gas Range, offered by the The Roberts, Stevenson Company, for the best bread.

\$25 Quality Cabinet Gas Range, offered by the Hale & Kilburn Company, for the best cookies.

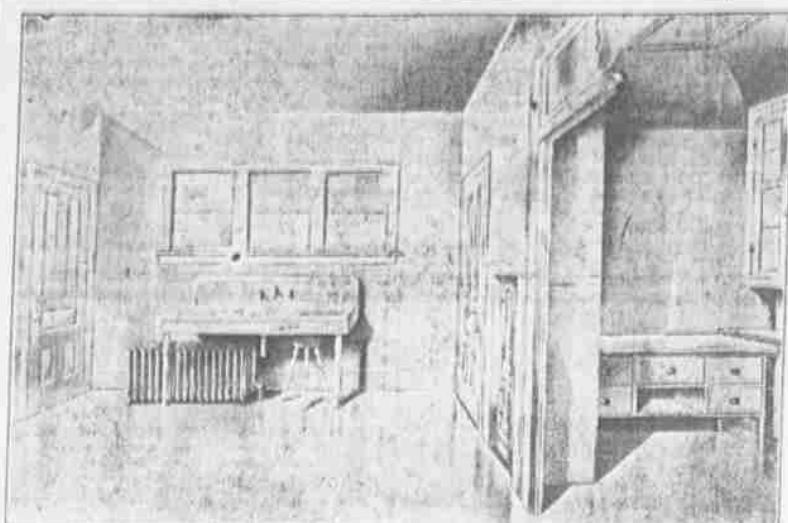
\$25 Imperial Excelsior Cabinet Gas Range, offered by A. Shepard & Co., for the best biscuits.

Second prizes: Biscuits, Choice Triumph Gas Range, \$25; Waffle Dazzle bread, No. 25 Road Gas Civilization Waffle Dazzle sponge cake, one barrel of Millstone flour, cookies, one barrel of King Midas flour.

Third prize, for each division: "Wheatless" Almond Tea Biscuit, offered by the Imperial Excelsior Gas Range, offered by the Strange Gas Iron Company, Philadelphia.

Fourth prize, for each division: An electric range, offered by the Strange Gas Iron Company, Philadelphia.

Other valuable prizes will be announced later.



A MODEL EFFICIENCY KITCHEN

The efficiency of this kitchen is in its arrangement and in its adoption of up-to-date contrivances which put an end to waste of time and labor. The combination of the last word in gas range construction and modern sanitary appliances is especially notable. The kitchen is that of a maker of gas ranges sold in Philadelphia.

shell from the body. Remove the meat and mix with cream sauce. Take out the liver, which you will know by the fishy soft condition, and fill with the batch or mixture made for the cream sauce and cover with bread crumbs and broil over the broiling flame in lower oven for about 20 minutes.

SWEETBREAD PATTIES.—One pair sweetbreads, 1 cup cream, 3 tablespoons flour, cayenne, 3 tablespoons butter, 1/2 cup milk, salt, pound mushrooms.

Wash and soak the sweetbreads in cold water 15 minutes and simmer gently in boiling water about 15 minutes until tender. Drain, cool in cold water about 15 minutes and break apart. Wash the mushrooms, remove the stems and throw them into a colander. Put butter in a saute pan, place in oven with cover on and heat 10 minutes. Make cream sauce of butter, flour and cream and add sweetbreads and mushrooms. Serve in broil about 10 minutes.

BROILED CHICKEN.—Place in pan about half way down in broiling oven. Turn once and salt externally, then baking powder and flavoring. This makes a big cake if baked in one loaf. Light oven burners, turn down burner one-half and bake 50 minutes.

BROILED CHICKEN.—Place in pan about half way down in broiling oven with the cut side up. After the chicken is well browned, turn it over and broil the same. Cook 20 minutes on the cut side and about 10 minutes on the skin side.

The judging of the entries in the cooking contest will be done by the following:

Mrs. Rudolph Blankenburg, chairman.

Mrs. Charles Hirsch, 990 Pine street, suffrage worker.

Mrs. E. F. Richardson, Hamilton Court, 525 M. D. Hitchcock, 224 Buckingham place.

Mrs. W. E. Lee, 534 North 26th street, food expert.

Mrs. Caroline Katzenstein, suffrage headquarters, 33 South 9th street.

Mrs. George D. Seitz, 223 South 9th street, suffrage worker.

Mrs. Alverine Van Dusen, 4023 Walnut street.

Mrs. Albert H. Fritz, 127 West Springfield avenue, Chestnut Hill.

Mrs. Elizabeth Massey, 253 North 21st street.

Mrs. A. B. Eddowes, 4632 Green street, Garden street.

Mrs. Charles LaWall, 4912 Walnut street.

Mrs. Marion Harris Nell, 3602 Spring Garden street.

Dr. E. M. Moore, 1022 Clinton street.

Mrs. George Pierol, 4724 Chester avenue.

Mrs. A. T. Pollard, 230 South 15th street.

HOT BISCUITS.—Three cups flour, 1

tablespoon shortening, 1 cup milk, 1 teaspoon salt, 2 tablespoons baking powder, 1/2 cup flour, 2 teaspoons baking powder, flavoring.

Boil water, add salt, then flour, then baking powder and flavoring. This makes a big cake if baked in one loaf.

Light oven burners, turn down burner one-half and bake 50 minutes.

POPOVERS.—One pint flour, 1 pint milk, 3 eggs, 1 teaspoon salt.

Put flour, salt and unbeaten eggs in milk. Put through a sieve into another bowl and bake about 30 minutes. This quantity will make 15 popovers. Heat the oven five minutes, leave both burners going full for 15 minutes and finish baking with half heat in gas oven.

SOUFFLES.—Three cups flour, 1

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